

# TO DRINK



- la colombe coffee 3.50
- iced tea 3.50
- strawberry lemonade 4.25
- strawberry arnold palmer 3.95
- millstream root beer 3.95
- millstream cream soda 3.95
- coke 2.95
- diet coke 2.95
- sprite 2.95
- italian soda 4.50
- san pellegrino sparkling water 4.50

## ORGANIC RISHI HOT TEA

- caffeinated 3.75
- earl gray
- english breakfast
- matcha super green
  
- decaffeinated 3.75
- tumeric ginger
- chamomile medley
- peppermint

# KIDS MENU



- cheese quesadilla
- buttered noodles with parmesan
- cheese pizza
- scrambled egg & bacon
- grilled cheese
- mac n cheese

All kids meals are served with grapes, café potato chips and a house/made cookie 7.95

— The Café —

# Lunch & Dinner Menu



(v) vegetarian (vg) vegan (gf) gluten friendly

\*these items are cooked to order & may be served raw or undercooked - consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Please inform your server of any food allergies you have, for there are ingredients not listed on this menu. We will try to accommodate your food allergies. However, we cannot be responsible for individual reactions to any food products or guarantee that the food we serve is completely free from any allergen.

# STARTERS



## DAILY BREAD (V)

demi baguette - extra virgin olive oil -  
dried herb spice - parmesan 6.95

## TODAY’S SOUP

cup 6.95 bowl 7.95

## SALAD GREEN (V)

seasonal greens - balsamic vinaigrette -  
candied walnuts - feta - crostini 6.95

## CHILI CON QUESO

house/made chili beef & cheese dip -  
sour cream - scallions - crispy tortilla halves 13.95

## LUMPIA

crispy filipino spring rolls - pork & cabbage filling -  
mango chili sauce - scallions 14.95

## MUHAMMARA DIP (V)

house/made roasted red pepper & walnut dip -  
za’atar spiced flatbread - fresh baby  
carrots & cucumbers 13.95

# FRESH & GREEN



## AUTUMN COBB SALAD

mixed greens - pepper bacon - roasted butternut squash -  
boiled egg - dried cranberries - toasted pecans -  
maytag blue cheese - pickled apples -  
cider dijon vinaigrette - café garlic bread 17.95

## KALE & QUINOA SALAD (V)

grapes - dried cranberries - sunflower seeds -  
quinoa - parmesan - sherry vinaigrette -  
café garlic bread 14.95

## THE BIG GREEN (V)

seasonal greens - balsamic vinaigrette -  
candied walnuts - feta - café garlic bread 13.95

add salmon or steak + 8  
add chicken or tofu + 6

# OTHER STUFF



## PEANUT NOODLE BOWL (VG)

wheat noodle - peanut sauce - chili tofu -  
snap peas - bok choy - red peppers - peanut crumble 16.95  
add salmon or steak\* + 8, chicken or tofu + 6

## FISH TACOS

wood/grilled mahi mahi - warm flour & corn tortillas -  
chipotle mayo - café slaw - pico de gallo - cilantro -  
queso fresco + rice & beans 19.95

## KOREAN STEAK & EGG

soy/ginger marinated hanger steak\* - kimchi fried rice -  
arugula - sweet chili aioli + sunny side egg\* 22.95

# STONE FIRE OVEN



## SAUSAGE & PEPPERS PIZZA

artisan dough - house/made italian sausage -  
wood/grilled peppers & onions - extra virgin olive oil -  
bacio mozzarella - parmigiano reggiano - herbs 18.95

## CAFÉ MAC N CHEESE (V)

stone oven fired - three cheese sauce -  
elbow macaroni - toasted breadcrumbs +  
salad green & café garlic bread 17.95

# BETWEEN BREAD



## MEXICAN PORK TORTA

artisan bolillo roll - crispy fried pork cutlet -  
black bean spread - pickled jalapenos -  
shredded cabbage - oaxaca cheese -  
chipotle mayo - avocado + elotes salad 20.95

## CAFÉ BURGER

artisan café rosemary kaiser - black angus patty\* -  
white american cheese - bibb lettuce - tomatoes -  
pickled onions - russian dressing + café potato chips 18.95  
add pepper bacon 1.95  
sub a house/made veggie, bean & walnut patty (v)

## FALL SALMON SANDWICH

toasted café ciabattini - wood/grilled salmon -  
pepper bacon - sweet potato puree -  
pecan brussels sprout slaw - cranberry jalapeno relish +  
squash apple bisque 19.95

## CHEESE STEAK MELT

toasted café sourdough - shaved prime rib -  
sauteed peppers & onions - cooper’s sharp cheese +  
café potato chips & comeback sauce 22.95

sub salad green for chips + 2.50  
sub cup of soup for side + 2.50  
sub bowl of soup for side + 3.50

# AFTER FOUR



## KORMA CURRY SALMON (GF)

wood/grilled 6oz salmon - local squash curry puree -  
roasted potatoes, cauliflower & peas - basmati rice -  
raita sauce - cashews - tandoori butter 28.95

## GNOCCHI BOLOGNESE

house/made ricotta gnocchi - italian pork  
sausage & beef ragu - parmigiano reggiano -  
fresh basil & parsley - café garlic bread 26.95

## CIDER BRAISED PORK SHANK (GF)

prairie breeze white cheddar mashed potatoes -  
local apple & fennel slaw - cider mustard jus 27.95

## TUSCAN CHICKEN (GF)

oven/roasted chicken breast supreme -  
basil & leek risotto - marinated tomatoes -  
arugula - parmigiano reggiano 25.95

## CHIMICHURRI STEAK (GF)

wood/grilled 9oz hanger steak\* - roasted baby  
dutch potatoes - wood/grilled peppers & onions -  
smoked paprika aioli - herb & garlic chimichurri 29.95